

# FOOD

## SMALL & SHARED PLATES

Oysters natural, mignonette or pickled ginger and lime (GF)	\$4.50 <sup>ea</sup>
The Leveson salumi board (GFO)	MP
Grilled saganaki, chilli infused honey and lemon (V, GF)	\$17
Charred corn, mozzarella, miso, scallions, pickled jalapeños and onions, served with crostini (V)	\$15
Grilled herbed foccacia, hummus and crispy chickpeas (VE, GFO)	\$15
Mac and cheese croquettes with dill mayo (V)	\$16
Spiced calamari, squid ink aioli, dill salad and lemon (GF)	\$17
Spicy buffalo chicken wings, Westmont pickles, buttermilk ranch	\$18
Chicken pinchos with burnt chimichurri (GF)	\$6 <sup>ea</sup>
Beer battered chips with truffle aioli (V)	\$12
Wedges with sour cream and sweet chilli sauce (V)	\$13

## PIZZA & BURGERS

Pepperoni, tomato base and scarmoza (GFO \$3)	\$23
Margherita, tomato base, chilli, basil and scarmoza (GFO \$3)	\$22
Sher Wagyu cheese burger, bacon, mustard and Westmont pickles, served with beer battered chips (GFO \$3)	\$24
Crumbed mushroom burger, cos lettuce, pickled onion, vegan dill mayo, served with beer battered chips (VE)	\$22

## SALADS

Superfood salad of quinoa, pumpkin, pickled beetroot, goji berries and smoked yoghurt (V, GF, VEO) <i>Add smoked salmon or grilled chicken \$7</i>	\$22
Grilled mushroom, pecorino, rocket with white balsamic and truffle dressing (V, GF, VEO) <i>Add smoked salmon or grilled chicken \$7</i>	\$16
Prawn, green mango, papaya, cherry tomato, peanuts, crispy shallots, coriander and nuoc mam (GF, VEO)	\$27

## STEAKS

250g Eye Fillet, pasture fed, Flinders Select, Gippsland	\$50
300g Porterhouse, grass fed, Bass Straight	\$42
350g Scotch Fillet, pasture fed, O'Connor, Gippsland	\$48
All steaks are served with a leaf Salad and beer battered chips and choice of sauce — pepper, mushroom, garlic butter, burnt chimichurri, mustards or horseradish	

## MAINS

Chicken parmigiana, smoked ham, napoli and mozzarella, leaf salad and beer battered chips	\$28
Crumbed chicken schnitzel, leaf salad, beer battered chips and choice of mushroom or pepper sauce	\$26
Stone and Wood beer battered fish and chips, leaf salad and tartare	\$26
Steak sandwich with horseradish mayo, miso roasted onions, rocket and sundried tomato pesto with beer battered chips (GFO \$3)	\$26
Grilled Ocean Trout, asparagus, smashed cucumber and macadamia pesto (GF)	\$32
Local mussels, tomato, clam and celery broth and grilled bread (GFO \$2)	\$18
Risoni, chargrilled zucchini, confit tomato, soft herbs (VE)	\$25

## SIDES

Beer battered chips (VE)	\$8
House cheesy garlic bread (V)	\$9
House garden salad (VE, GF)	\$9
Grilled bread (VE, GFO)	\$4
Superfood salad (V, GF, VEO)	\$11

## DESSERT

Vanilla panacotta, macerated berries, cherry balsamic and malted milk crumb (GFO)	\$14
Sticky date pudding, ginger butterscotch, candied walnuts and vanilla ice cream	\$14

## KIDS

Battered fish and chips	\$14
Chicken nuggets and chips	\$14
Cheese burger and chips	\$14
Risoni with Napoli sauce and cheese (V)	\$14
Mini parma and chips	\$14
Grilled steak, chips and salad	\$14
All kids meals include a soft drink or juice and ice cream	

**(V) = Vegetarian (VE) = Vegan (VEO) = Vegan option  
(GF) = Gluten free (GFO) = Gluten free option**

Please inform our staff of any food allergy or intolerance. While we endeavor to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and our supplied ingredients.

15% surcharge applies on public holidays.

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(03) 9328 1109 • THELEVESON.MELBOURNE.COM • @THELEVESON